



# TROUPIS WINERY



## Route Gris 2022

**Description:** Clear and harmonious combining the aromas of orange peel, dried apricot and incense which are followed by a slightly acidic yet full flavour and after- taste of tangerine, nutmeg and toasted bread.

**Type:** Dry white

**Region:** Mantinia

**Grape Varieties:** Moschofilero 100%

**Vineyard's location:** Katarachi/Mantinia

**Altitude:** 640m

**Served with:** It is recommended as an accompaniment for lamb with lemon sauces, grilled oily fish and traditional Greek food based on tomato and eggplant. Stored under good conditions, it keeps its rich characteristics for at least 3 years. Served at 12°C.